



WEATHER CONDITIONS FOR VINTAGE

The Monterey region enjoyed a cool and wet winter which replenished both soil moisture and reservoirs. The upshot of the cooler weather throughout the year was extended hangtime, ripening proceeded very slowly throughout the growing season. A high-quality harvest was quickly apparent with concentrated flavors, balanced acidity and refined phenolic development being the norm. Our Chardonnay harvest began on October 7th, some 3 weeks later than in 2022.

VINIFICATION COMMENTS

Fruit is sourced from all over the Monterey appellation. With different vineyards bringing different flavors to the mix, including notes of green apple, lemon, peach, and pineapple. Soils are predominantly free draining loams. When picked, the fruit is gently pressed, followed by settling for 24 hours then racked to barrel for fermentation.

WINEMAKER COMMENTS

NOSE: Grilled pineapple, citrus blossom, tangerine, and papaya.

PALATE: White peach, key lime, and honeydew melon are complimented by a touch of barrel spice, and a river stone minerality.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
13.5%	3.52	5.8 g/L	0.4 g/L	Monterey	70% French Oak, 30% American Oak. Wine is matured in barrel for 4-5 months	May 20, 2024

WINEMAKER: CRAIG MCALLISTER

